

FAVORITE GAME RECIPE: *WILD BOAR BURGER*

ALENA STEINBACH

This is really a fancy burger - fast food for health-conscious gourmets! With juicy wild boar neck, honey marinade and avocado cream.



INGREDIENTS

FOR THE MEAT

- 600 g wild boar neck
- 50 ml oil

FOR THE MARINADE

- 2 tbsp liquid honey
- 1 shallot
- 2 sprigs thyme
- 1 tbsp soy sauce
- Salt
- Pepper
- Chili powder

FOR THE AVOCADO CREAM

- 2 avocados
- ½ lemon
- 100 g cream cheese
- 3 tbsp Crema di Balsamico
- Salt
- Pepper

FOR THE TOPPING

- 100 g gorgonzola
- 4 leaves iceberg lettuce
- 2 tomatoes
- 1 pear

FOR THE BREAD

- 4 dark wholewheat burger buns
- TIP: Even cold, the meat tastes fantastic in this burger.

VARIATION

- You can also use patties of minced deer
- TIP: Even cold, the meat tastes fantastic in this burger.



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PREPARATION

MARINADE

Put the honey in a bowl. Peel the shallot, chop finely and to the honey. Wash the thyme and shake dry, pluck off the leaves and add to the mixture. Add the soy sauce and mix everything with salt, season with pepper and some chili powder.

MEAT

Pat the meat dry, remove tendons, skins and fat, rub with marinade, leaving some marinade aside. Cut the meat into pieces, so that they fit side by side into a frying pan. Heat the oil in the pan and sear the meat pieces on each side for 2 minutes. Reduce the temperature and cook the meat covered at medium heat for 15 minutes, turning it from time to time.

AVOCADO CREAM

In the meantime, peel the avocados remove the seeds, and crush the flesh in a bowl.

Squeeze the lemon and stir in the juice. Stir in the cream cheese and the balsamic cream and season with salt and pepper.

TOPPING

Crumble the gorgonzola into small pieces. Wash the salad and dab dry, cut the leaves to the size of the buns. Wash the tomatoes and cut them into slices without the stems. Peel the pear, remove the core and cut into thin slices.

Preheat the oven to 150°C (circulating air). Take the meat out of the pan and put the buns in the oven to warm them. First cut the meat crosswise into thin slices, then cut again lengthwise, so that you can cut very small pieces. Take the buns out of the oven, cut them open, and spread a thin layer of avocado cream on both sides. Place 1 lettuce leaf on the lower half, place 2 slices of tomato on the leaf, and spread the finely chopped meat on top. Spread the gorgonzola over it and add 2 pear slices. Place the top half of the bun on top.

ENJOY!



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